

# WEEKLY MENU

from 12.06.2017 to 16.06.2017  
varied salad buffet each day



	main dish	alternative dish
Monday	noodle gratin (Mozzarella, Gouda, hard cheese) <sup>(1;2;A;a1;G)</sup> yoghurt with wildberries <sup>(G)</sup>	vegetable ravioli <sup>(A;a1;C;G;l)</sup> with cheese sauce <sup>(1;2;A;a1;G)</sup> yoghurt with wildberries <sup>(G)</sup>
Tuesday	chicken ragout <i>sweet and sour</i> (bell pepper, white cabbage, carrots, leeks) with basmati rice <sup>(G)</sup> banana	green pesto pasta (basil, pine nuts) <sup>(A;a1; in traces: E;H;h1-h8)</sup> banana
Wednesday	carrot kohlrabi stew <sup>(G;l)</sup> with whole-grain toast <sup>(A;a1)</sup> or whole-grain spelt bread <sup>(A;a1)</sup> stirred tangerine quark <sup>(G)</sup>	tomato cream sauce <sup>(G)</sup> with croutons <sup>(A;a1)</sup> , whole-grain toast <sup>(A;a1)</sup> or whole-grain spelt bread <sup>(A;a1)</sup> stirred tangerine quark <sup>(G)</sup>
Thursday	rissole (pork) <sup>(A;a1;C)</sup> with petit pois <sup>(G)</sup> and potato puree <sup>(G; in traces: A;a1-a4;C;F;l;j)</sup> nectarine	stuffed bell pepper (cereals, Mozzarella) <sup>(1;2;A;G)</sup> with rice and cream sauce <sup>(G)</sup> nectarine
Friday	stewed salmon <sup>(D)</sup> with buttered rice <sup>(G)</sup> and dill cream sauce <sup>(A;G)</sup> chocolate pudding <sup>(A;a1;G)</sup>	potato leeks casserole <sup>(G;l)</sup> chocolate pudding <sup>(A;a1;G)</sup>

Please notice indication of ingredients in case of food allergies or intolerances. We use iodized table salt. Subject to change without prior notice.



with this logo labeled dishes are prepared according to DGE quality standard for school lunch and are certified by *Deutsche Gesellschaft für Ernährung* (DGE) e.V. The daily changing salad bar is a further offer in addition to the menus.